



Prix Fixe DINNER MENU

MAY 4TH - 19TH

\$75.00

3 Courses and a Glass of Wine

STARTER

Chilled Spanish Gazpacho with Tomato, Watermelon, Mango, and Mint Cream
Fresh Tuna Carpaccio with Mexican Chili Salsa

MAIN

Vegetarian Risotto with Garden Peas, Edemame and Green Asparagus
Filet of Red Snapper with Red Cabbage, Turnip Puree and Aromatic Butter
Roasted Striploin with Brussel Sprouts and Garlic Mashed Potatoes

DESERT

Rice Pudding served with Caramel Sauce
Pineapple Tarte Tatin with Madagascar Vanilla Ice Cream
Chocolate Lava Fondant with Passion Fruit Sorbet

Call or Whatsapp for Reservations: 1 268 736 7047



Prix Fixe LUNCH MENU

MAY 4TH - 19TH

USD \$50.00

2 Choices with a Glass of Wine

Beetroot Carpaccio with Goats Cheese, Balsamic Vinaigrette and Caramelized Walnuts

Roasted Curry Chicken Spring Rolls (2 pieces)

Red Snapper Ceviche with Lemon Zest, Cappers with Dijon Mustard Vinaigrette

Pork and Chicken Liver Pate with Orange Marmalade

Tuna and Salmon Avocado Sushi with Soy Sauce (3 pieces)

Tempura Aubergine with Garlic and Cilantro Dip

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